

ARTICLE NO: 1025451

CREATED BY SUPPLIER 140721 REVISION QA 160125

Page 1 of 5

SUPPLIER: Skyfood

Southern fried breaded chicken breast fillet, 160 g - IQF

1. - SUPPLIER

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4

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2. - ARTICLE

Product name + weight interval : Southern fried breaded chicken breast fillet, 160 g - IQF

Weight interval: 150-170 g = \geq 75% / \pm 10 g = 100%

Country of origin : Thailand

Health mark : TH 192

Halal : YES

Keyhole : YES

Fully Cooked : YES

Photograph of product







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Page 2 of 5

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3. - FINISHED PRODUCT QUALITY

The meat is being sourced from birds that have been slaughtered and processed in accordance with national and EC regulations.

3.1 - PHYSICAL CRITERIA

The product meets the following minimum requirements:

- clean, free from any visible foreign matter, dirt or blood;
- free of any foreign smell;
- free of visible bloodstains;
- free of bones*/free of protruding broken bones
- there shall be no traces of prior freezing.
- * Although every effort has been taken to remove all bones, some small parts may remain

Process related contamination

The product is free from:

- Hair/ plastic/ label/ paper/ wood/ textile/ polystyrene/ paint...
- Glass/ metal/ hard plastic/ fat/ chemicals

3.2 - ORGANOLEPTIC PARAMETERS

Appearance	Golden brown/ reddish breaded chicken fillet with Celery and Pepper flakes, white creamy colour meat.
	Crispy crust after final preparation.
Colour	Creamy off-white core colour. Brown/ Reddish surface with darker brown edges. Absentness of 'pinking' in
	the core, absentness of black edges.
Flavour	Flash fried "southern" breaded chicken meat. No foreign or "off" flavours.
Texture	The Crispy breaded coated chicken, naturally fibrous, tender, moist in the core. The coating is crispy after
	final preparation, while the meat is tender and juicy.

3.3 - MICROBIOLOGICAL PRODUCT CRITERIA

Micro organisms	Target (m)	Reject (M)
Total Viable Count (cfu/ g)	<1.0x10 ⁴	>1.0x10 ⁵
Total Coliforms (cfu/ g)	<100	>500
E. coli (org/ 0.1g)	Not detected	n.d/ 1.0g
St. aureus (cfu/ 0.1g)	<10	>100
Salmonella (org in 25g)	Not detected	Present
Listeria monocytogenes*	Not detected/ 25g	> 100 cfu/g

Thailand standard microbiological test, *EU 2073/2005 – Annex I, 1.3



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Page 3 of 5

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4. - INGREDIENT DECLARATION & NUTRITIONAL DECLARATION

Ingredient declaration

Ingredient(s): Chicken breast fillet (60%), water, fully refined soybean oil, modified starch, salt, stabiliser (E331, E500) Coating [flour (WHEAT, rice, corn), modified starch, herbs & spices (pepper, onion, garlic, CELERY, oregano, fennel), salt, dextrose, raising agent (E450, E500), colour (E160c), yeast extract, WHEAT starch, yeast, thickener (E415)]

Product contains no genetically modified organisms

ALLERGENS MUST BE WRITTEN IN BOLD AND IN CAPITAL LETTERS

REGULATION (EU) No 1169/2011 ANNEX II,

Nutritional values per 100 g		
Energy kJ/kcal Fat - of which saturated fat Carbohydrate - of which sugar Dietary fibre Protein Salt	895 / 213 8.2 3.4 18 0 1.2 16.0 1.1	



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Page 4 of 5

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5. - PACKING / LABELLING



5.1 - PACKING

Criteria	Bag	Outer packing	Pallet
Material	Material NY/LLDPE Cardboard		Wood
Colour Transparent + Yellow White		Euro pallet	
Dimension (LxWxH)	350 x 500 x 70 mm	266 x 395 x 160 mm	1200 x 800 x 2160 mm
Declared pack weight + tara	2.5 kg	5 kg	Net weight 540 kg Gross weight 619 kg
Units	N/a	2 bags	108 cartons (2 x 6 layers of 9 cartons)
EAN number 5706813025449		5706813025456	5712861025454

^{*} The used packing materials, which are in direct food contact, are food grade approved.

5.2 – STORAGE

Condition	Storage temperature	Shelf life
Frozen	≤ -18°C	Production + 18 months
Shelf life after de freezing: 3 days, stored at a temperature ≤ +4°C		

5.3 - LABELLING

Labelling - Bag	Labelling – Outer Carton
Each bag has a label that reads: - Product name - Lot number - Product weight / dimension - Net weight - Production date / Frozen on - Best before date - Ingredient declaration - Allergens - Nutritionals - Country of origin - Storage condition - Health mark - Manner of preparation - Supplier details	Each box has a label stating: - Product name - Product code - Lot number - Product weight / dimension - Net weight - Production date - Best before date - Storage condition - Health mark - Manner of preparation - Supplier details
Languages: GB, DK, SE, FI, NL, FR, ES	



ARTICLE NO: 1025451

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Page 5 of 5

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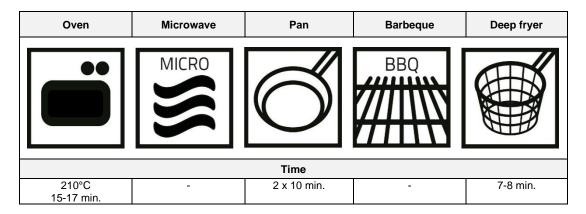
Southern fried breaded chicken breast fillet, 160 g - IQF

6. - ALLERGEN INFORMATION

Item	Contains in ingredients (YES/NO)	Traces of
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	YES	
- Crustaceans and products thereof	NO	
- Eggs and products thereof	NO	
- Fish and products thereof	NO	
- Peanuts and products thereof	NO	
- Soybeans and products thereof	NO	
- Milk and products thereof (including lactose)	NO	
- Nuts and products thereof	NO	
- Celery and products thereof	YES	
- Mustard and products thereof	NO	
- Sesame seeds and products thereof	NO	
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	NO	
- Lupin and products thereof	NO	
- Molluscs and products thereof	NO	

7. - COOKING INSTRUCTION

Defrost product before cooking.



8. - AUTORIZATION

Authorization	House Of Foods	Supplier
Name	PEH	
Department	QA	
Date	160125	

"Please sign and return this specification within 10 working days, if we do not receive a signed copy within this period, we will assume the specification is deemed acceptable."